

IN THE CLAIMS

Please amend claims 1, 3-7, 11 and 12 as follows:

1. (Currently Amended) A device for removing ~~the~~ fillets from ~~the~~ eviscerated carcasses of poultry whose extremities have been detached, ~~including~~ comprising:

_____ at least one measuring device for measuring the individual dimensions of ~~the~~ a poultry carcass,

_____ at least one control unit, ~~and~~

_____ at least one scraping device,

02 _____ ~~wherein~~ and means connecting the measuring device is ~~connected~~ via the control unit to the at least one scraping device for the purpose of communicating poultry carcass measuring data to the scraping devices, ~~and~~

_____ wherein the measuring device is designed for detection of body joint points, and ~~a or each~~ the at least one scraping device includes a disc-like scraping element.

2. (Previously Amended) A device according to claim 1, wherein two scraping devices are provided.

3. (Currently Amended) A device according to claim 1, wherein said ~~a or each~~ at least one scraping device comprises at least two disc-like scraping elements.

4. (Currently Amended) A device according to claim 1, wherein said ~~a or each~~ at least one scraping element is of rotatable construction.

02 5. (Currently Amended) A device according to claim 1, wherein said at least one scraping device includes an element for pulling back the tender sinew of the carcass.

6. (Currently Amended) A device according to claim 4, wherein ~~the said disc-like scraping elements are element~~ is of pivotable construction such that the circumferential ~~surfaces~~ of their discs are surface of its disc is arranged so that ~~they it~~ can be rolled over the wishbone from the body joint of the poultry carcass.

7. (Currently Amended) A device according to claim 4, wherein in front of ~~each~~ said at least one scraping device in ~~the a~~ direction of conveying is arranged at least one measuring device.

8-10. (Canceled).

11. (Currently Amended) A method for removing the fillets from ~~the~~-eviscerated carcasses of poultry whose extremities have been detached, including the steps of:

introducing carcasses of poultry into a device for removing fillets;

detecting individual poultry carcass dimensions by recording poultry carcass-specific data;

controlling ~~a or each~~ at least one scraping device and ~~mounting of~~ positioning scraping elements on previously determined body joint points;

subsequently detaching the fillets from ~~the~~-a poultry carcass skeleton by the scraping elements which are formed in a ~~disk-disc~~ shaped construction, and

completely detaching the fillets by subsequent scraping tools.

12. (Currently Amended) A method according to claim 11, wherein detection of ~~the~~-poultry carcass dimensions is effected by mechanical sensing of ~~the~~-body joint points.

13. (Previously Amended) A method according to claim 11,
wherein two sides of the poultry carcass are processed one
after the other.
